

C 8152

The Cornell Countryman

Volume XLI
JUNE, 1944
Number Eight



... Cornell Colors Are Waving Today

You Can't Always Tell

AS SUGGESTED in this space in recent issues of the Cornell Countryman, farming is not the only occupation for which the College of Agriculture trains its graduates.

For example, agricultural occupations that are not strictly farming may center around the raising of flowers, especially under glass. Courses in floriculture and ornamental horticulture teach greenhouse methods and the practices connected with the florists' trade; in fact, some of the most prominent florists in the country are Cornell graduates.

Natural Sciences

Practically all of the courses in what are known as "natural sciences," or more properly "nature" sciences, are taught in the College of Agriculture. These include meteorology, or the science of the weather; botany, the science of plants and plant life, which has many related sciences or branches, as plant physiology and plant breeding; pomology, or the science of growing fruit. Some colleges list "olericulture" among their courses; Cornell is satisfied in teaching the same subject but, at the College of Agriculture, the plain and simple designation of "vegetable crops" is enough.

Sometimes They Change

Suppose one wishes to teach science, or just to teach; the College of Agriculture has courses in rural education and science teaching. One young man entered Cornell to study these educational subjects; he made up his schedule of studies and found that he had to take another course to have enough hours of study required for a term's work. He learned of a course in wild-life conservation that fitted nicely, and he liked it so well that he then took all of the conservation courses offered by the College. Now he is a valued member of the New York State Conservation Commission and declares that he is happier in his present job than he ever could have been at teaching school.

Make a Start

Regardless of whether you have chosen your career, it is well to get a start on a college education. If you are below the draft age, a year at College gives that start and increases the likelihood that, after the Victory, you will return to complete what you have begun.

In thinking of College, think what your state colleges offer you in free tuition, and in an investment in the riches of knowledge that can never be taken away from you. As you look toward college entrance next fall, write to learn what the College of Agriculture offers. Address your inquiry to

**Director of Admissions
Cornell University
Ithaca, New York**

The Cornell Countryman

Member of the Agricultural College Magazines,
Associated

Incorporated 1914

Founded 1903

Published Monthly from November to June by students of the New York State Colleges of Agriculture and Home Economics at Cornell University. Entered as Second Class matter at the Post Office, Ithaca, New York. Printed by Norton Printing Co. The subscription rate is one dollar a year or three years for two dollars; single copies 15 cents.

W. D. McMillan '24President Board of Directors

Betsy A. Kandiko '44Editor-in-Chief

EDITORIAL BOARD

Marjorie L. Fine '45Feature Editor
Germaine Seelye '45Campus Countryman
Nancy Hubbard '46Homemaker
Nina Kuzmich '45Former Student Notes
A. W. Gibson '17Alumni Editor
Al Schwartz '47Radio Editor

BUSINESS BOARD

Jean Carnell '46Business Manager
Louise Greene '46Circulation Manager
Jean Krumwiede '46
Alice Latimer '46 Rosa Wunsch '47

The Norton Printing Company

"where service is a habit"

Now You Can Get:

**ZIPPER NOTEBOOKS
RUBBER CEMENT
RUBBER BANDS
SMALL FLASH LIGHT BATTERIES
CIGARETTE LIGHTERS
PIPE CLEANERS WITH WIRE CENTER**

A limited supply of some of
this merchandise.

TRIANGLE BOOK SHOP

412-413 College Ave.

Sheldon Court

ALLANSON'S

Featuring the
COTTON SHOP
FOR SMART SUMMER
DRESSES



146 E. State St.

Ithaca, N. Y.

In This Issue

News and Views on Ag Research by Al Schwartz and Walt Boek	2
His Shirt Tails Flying—Short story of the month by C. E. Gascoigne	4
The Trend in Agricultural Education by Marj Fine	5
On the Hill	6
Former Student Notes	7

New and Views

❖ by Al Schwartz and Walt Bock

Feeding

THE department of Animal Nutrition at Cornell has been conducting investigations for many years in order to attack the feeding problems of farmers and livestock men. Improved feeding results in animals that are more efficient converters of grain and roughage into human food.

The small animal laboratory has played an important part in the determination of standards of economical and effective feeding. There are kept the mice and rabbits which serve as test animals in the various experiments attempted in this research. Performed mostly by graduate students, work had been done on longevity, basal metabolism, retarded growth, and chronic diseases. All the experiments are carried out with the purpose of relating them to problems paralleled in other animals and in humans.

One important experiment is that of Marvin Steinberg '44 and Norman Kretchmer '44, concerning gain of weight by yellow mice. Through different methods of feeding, they are trying to determine whether or not the deposition of fat in the body tissues of the animal is regulated by an inherited factor, or more exactly, to discover what use is made of the available nutrients. The result of these tests may be of significance in their connection with humans having the same health problem of gaining or losing weight.

Another study under investigation is that pertaining to the use of soybeans and soy flour in breadmaking. The value of adding five percent soy bean flour to the regular wheat flour is undergoing tests, and in addition the preparation of the beans to make them more palatable.

An animal recently imported from Asia may be used in the experiments before long. It is the hamster, a yellow-brown burrowing rodent, and may prove of value as subject and control animal.

A more practical approach to feeding problems is assumed in the animal nutrition lab where work is being done towards better feeding of farm animals. One of the tests concerns the type of proteins in calf starters. Heretofore there had been some source of animal protein, such as meat scraps or fish meal in the calf

starters, but new findings have lead to the conclusion that such proteins can be replaced by plant proteins in soybeans, linseed meal and the like, without lowering the quality of the feed.

Another calf feeding problem is that regarding the minimum amount of whole milk fed to calves. With some of the new rations and starters it will be possible to reduce the usual 350 pounds of whole milk needed at present. This means saving to the farmers and releases more fluid milk for human consumption.

The fat percentage in dairy rations is another important matter. In the past it had been proven that four percent fat was necessary for optimum milk production. However, in the newer methods of processing the soybean, the fat is so lowered that when the meal is mixed in dairy rations it no longer gives them the added fat, and the new ration contains only two-three percent fat. As a result of this there will be a decrease in milk production when the ration is fed. But the fats are more essential for human consumption, and consequently, they will be used in the original form without being transformed into the constituents of dairy products.

This is but a brief survey of some of the work of the animal nutritionists. The key note is better experimental methods which speed the overcoming of obstacles in the production of food to improve living standards.

Haying

THESE are times of labor shortage and high production goals. Whatever can be done to benefit farmers in food production is important in winning the war.

Agricultural engineers have introduced many new machines to balance the decreased man power supply. And since the haying season is the biggest job for dairymen and the hay itself is the most important single dairy feed, efficiency in its production and harvest is vital. There are several new developments in this field.

Through actual use, the buck rake was made known to farmers as a quick and economical haying implement. It is a machine for lifting and carrying hay from the windrow to the

barn in one operation. Its use means saving of time and labor, and reduction of losses in nutrient value of the hay. It can be built by the farmer with lumber, and a truck body. A set of long wooden teeth are erected on a frame and mounted on the rear of the truck body. A hoist is attached to lift the teeth . . . by hand or by the power of the engine. In use, the truck backs up to the windrow and the hay is forced onto the teeth. When a load has accumulated the teeth are raised from the ground, and the load is driven to the barn. 800-1200 pounds can be carried each trip. In the barn the hay is dumped in a pile or in a sling, by lowering the teeth and drawing them out of the hay. The hay is pulled into the mow with the sling or with a grapple fork. The machine is operated by two men, one in the mow, and one working the hoist, but because it is efficient in its use of manpower, it is a labor saving device.

Another way to save labor and provide good quality roughage is to put the hay into the barn before it is completely dry. This can be done by several methods. One system involves crushing the stems following mowing. This speeds drying. After the stems have been crushed between two steel rolls the hay is hoisted into special mows. These mows have flues built in the floor, six feet apart, thus enabling air to pass through the hay. A blower forces air through these passageways and dries it. During the day the blower is open, but it is shut off at night until the hay is cured. It is possible to cure hay eight feet high at one time. When a layer is cured, another can be placed on top of it and the process repeated, or it can be removed to a regular mow.

Hay can also be chopped by a regular ensilage cutter and blower which is drawn through the fields where they hay is picked up from the windrows, cut, and blown into a wagon. Driven to the barn, the hay is then blown into an elevator which deposits it in the mow.

These systems enable the farmer to store hay a few hours after cutting and so decrease the risk of getting it wet and incurring losses from leaching; and in each case the hay is of high quality.

Modern machinery is one step in reaching our production goals. The buck rake and mow-cured hay may prove to be ways to pass these goals.



Letter to the Editor

Dear Ed.

The men of the Ag campus are feeling pretty low these days. For some peculiar reason the women of Plant Science and Caldwell Hall think that we don't appreciate them. We surely do. We can't understand where they got the silly notions the Ag Hag complained about—(Just like a woman to have dumb ideas!). We would appreciate it greatly if you'd print an ode that we have dedicated to them:

Life without a coe-ed
Is like pretzels without beer,
Is like a soda without ice cream,
Is like a car without a gear
Oh, life without a co-ed
Is like soap without its lye.
But, if there's one thing worse
In this universe,
It's a co-ed,
I said a co-ed,
I mean a co-ed,
Without a guy.

Ah-men.

As We Were

The New Board

Graduation for the class of '44 is here, and away with the class goes the old editor. We will say just one word to her—"Good-bye"—for it is time to welcome the new editor and the new board:

Marjorie Fine, Editor-in-Chief

BUSINESS BOARD

Jean CarnellBusiness Manager

Jean KrumwiedeAsst. Business Manager

Alice LatimerCirculation Manager

Louise Green

EDITORIAL BOARD

Nancy HubbardHome Ec Editor

Germane SeelyeCampus Countryman Editor

Nina KuzmichFormer Student Notes

Rosa Wunsch

To The New Editor

We wonder if you have noticed how much the late editor has not been in the office this past month. You, as trial editor, had to plan the June issue, handle the ads, line up the features, and manage our concession at the carnival; while the editor became notorious for picking better horses than she could ride.

You never said anything, but you probably thought it was queer. We wonder if you won't do the same thing next year to the new editor. It will be hard on him, but he will be editor, and not a figurehead.

Your work will not be noticed, only your absence from the spotlight, for you will be a back-stage prompter. You will let the editor-to-be play the leading role, even though he misinterpret some lines, for in a few months you will be gone, and he must play the role alone.

—B.K.

His Shirt Tail Flying

❖ by C. E. Gascoigne

YOUNG Claude Waldo would rather fish than eat; he thought that a person could fish at only one time during the day, whereas he could eat at any time. Maybe he was right; maybe he was wrong. Anyway, Waldo always used to catch fish.

He used to work in a canning factory in the summer, and every night at about six-thirty the populace of Wolcott saw Waldo with his green shirt tail flying racing down the West Main Street hill on his bicycle. The red light on the corner never bothered him; instead of stopping, he would sneak to the right and go around the town fountain at the intersection. When he hit Main Street, he would keep right on peddling for all he was worth, skimming past any car that stopped or that was going too slow to suit him. What a sight that was—a flash of green on a bicycle dashing down the street at a speed much too great for safety. People could have understood it if he had been rushing home to supper, but they couldn't figure out why he was in such hurry to go fishing.

Leaving Main Street, he would go hell bent for leather down another hill, across the mill pond bridge, and up the other hill. Then he would turn to the left, scoot into his own yard, drop the bicycle, and rush into the house. In two minutes he would dash out with a fishing pole and a landing net clasped in his hands. Taking a short cut to the pond, he abandoned his mad rush for the rest of the evening. Skillfully and quietly, he would get into the boat and row easily around the pond, stopping every now and then to cast his old battered plug into the place where a bass should be. More often than not, the bass would be there, and more often than not, he would put it back after he caught it. He caught so many that he would only keep the ones that were big enough to be proud of. When he did catch a big one, he made sure that every one in town knew about

it, too. Claude Waldo was like that.

Yes, Waldo was like that. It doesn't seem possible that last summer is just a memory when Waldo was like that. He probably never realized that then would be the last time he would ever go fishing. Last summer he went fishing nearly every night and always caught at least one fish. One night after catching one that weighed a little over four pounds, he thought he had caught the biggest fish in the pond. He felt pretty good about that. Then one night he spied one of the biggest bass he had ever seen strike. He claimed that it would weigh six pounds if it weighed an ounce. Sure, he was excited about it. Who wouldn't be? I don't know why he wrote only me all about the "Whopper". Sure, he told other people that there was a big bass there, but that was as far as he went. Everybody knew that; they knew Waldo liked to talk, too.

MAYBE he told me about it in his letters just to fill up space, or maybe he wanted to take my mind off my illness for awhile, or maybe he trusted me? Who knows? From that night on, he was determined to catch the bass, and he didn't bring a fish home after that. He always said there wasn't a fish in the pond that he would keep if it wasn't as big as the "Whopper". Every night that bass would strike; once he had it right up to the boat and was so excited that he didn't get the landing net under it in time. Another time the fish leaped out of the water beside the boat and gave him a bath from the splash. Several times he battled with him for three or four minutes, but never could he land him. But Waldo was not the type to give up.

Then one day he heard that some one had caught a bass that weighed slightly under six pounds. Nobody could make him believe that was the "Whopper", though. The only way to find out was to go fishing; Waldo went fishing that night. Once more Waldo dashed through the streets with his green shirt tail flying. No one ever thought that would be the last time. I wish I could tell you about it as well as Waldo told me. Just a minute now and maybe I can find the letter in which he told me about it. Here it is. Maybe you can get the story better if I read his words.

He says, "... I went down to see about the 'Whopper' tonight. It

couldn't have been a better night to use that old battered plug of mine; you know the kind of a night I mean. The sun was setting and everything was quiet. There wasn't a ripple on the water, and it was just beginning to get dark. The oars didn't even squeak; the first time in weeks. I took my time and stopped the boat in just the right place. I sat there for a couple of minutes to kind of get my nerve up and then looked at my old plug. The hooks were sharp enough, and they were attached solidly. I took my time casting because it had to be a good cast the first time. I judged the distance carefully and then easily cast the plug. The reel hummed naturally, and the plug hit the water in just the right spot. There wasn't a sound to be heard, and I let the plug rest on the water for a minute. Then I gave it a little twitch; nothing happened. I waited for a few seconds and gave it another little twitch; still nothing happened. I was working that bait for all I was worth, so if he was there, he just couldn't possibly resist it. I gave another twitch, and everything was quiet. He just had to be there. It was almost dark, and it was just a matter of minutes. One last twitch, and I knew the bass was still there! He was just as big as ever! He fought so hard that he practically tore the bottom off the pond. He got me wet again before he shook the hook! You know, I've got a feeling that that bass was made for me to catch; and I'll catch him if it's the last thing I do! ..."

HE never realized that he would never catch the "Whopper". Yes, Waldo was like that; he never gave up without a fight. But now the people of Wolcott will never again see that flash of green on a bicycle dashing through Main Street. They will never see that rickety old boat on the pond with Waldo gently pulling on the oars, or hear him say, "Man you should see the bass I caught last night! Why, he'd weigh four pounds if he weighed an ounce!" You see, the time came when Waldo had something else big to fight for. He went fighting on the ocean for the day when he could catch the "Whopper" and tell the whole town about it. But the "Whopper" will never be caught, because Waldo stayed with his ship. He never gave up if he thought he had a fighting chance. Maybe he didn't even have a fighting chance when he was killed in action.

Cornell Countryman

A Journal of Country Life • Plant, Animal, Human

Vol. XLI

Ithaca, New York, June, 1944

Number 8

The Trend

❖ by Marjorie L. Fine

IN the days when the colleges of agriculture were young they were thought of as "trade schools", as places where young men could learn to be better farmers than their fathers had been. The students went through their training and returned to the home farm, and there it was learned that they were not the best farmers in the community. They knew the scientific name of the organism causing Bang's disease, but they couldn't keep the abortions out of their herds. And perhaps folks began to wonder just what the boy had been learning while he was at college.

The story of what he had been learning is this . . . He came to the college to learn the best way to farm. But by the time he had been graduated he had become divorced from actual farm practice, and more involved in the experiments behind the techniques of operation. His interests became focused on improving breeds of livestock, selection and crossing of plants to develop varieties of crops adapted to various soil and climatic conditions, engineering, agronomy, plant pathology, dairy industry, economics of production and distribution, in short, he had become interested in applied science. He was not the best farmer, but he was a good research man.

Times were changing. The farm was becoming more specialized. Farmers bought clothing in town; they bought food in town. And they didn't try to grow a little of everything on their land. They began to grow the crops best suited to their area, and had supplies of products they couldn't grow well sent in from places where they were easy to grow. Farmers spent their time on enterprises that paid best, and before long they noticed that it took fewer men to till the same acreage, and that there was enough produced by one man to send another to the city to produce manufactured goods. Farms weren't self-sufficient; they were commercial. Prices became important, increased production became important. That is why the son who went to college began to learn

about prices, about improving efficiency on the farm, about better animals and plants. And so, the colleges, though they may have seemed to, did not fail the farmer. They gave him the men who laid the foundations for modern agriculture.

Some may wonder why it is then that each farmer runs his farm differently, why farming did not become standardized as did industry. The reasons



that agriculture is not pursued by factory methods are many. Farming deals with living things; farming depends on weather; by-products must be utilized on the land from which they originated; soils vary, not only from farm to farm, and field to field, but even from one part of a field to another. The key note in agriculture is variation. It might be said that the only thing that does not change is the fact that everything else does change.

Agriculture itself has not matured. It would be a catastrophe if the stage were ever reached from which we could no longer grow and develop.

The agricultural colleges have developed but full maturity cannot be reached. Their work is never done. It has become evident that what is good today may not be satisfactory within the span of a few years. We cannot rely on smut resistant varieties of the small grains to be resistant to new races of the smuts which appear

as mutations and hybrids just as the hosts themselves have done. In short the work that has been done by these colleges cannot be regarded as completed. Continually, weaknesses become apparent, and it is clearly seen that the time has not come to close the laboratory and experimental field.

Plant breeding is less than half a century old; agricultural economics is half the age of plant breeding. The social sciences have reached a point in their development analogous to the physical sciences at the time it was discovered that fire is not composed of either angry spirits nor matter. Agricultural research is not yet in full bloom.

One of the research problems that lies ahead is analysis of farm operation. At present all that has been done is to describe individual farm jobs and farm organization. What must be done is to analyze individual farms. This is important because labor is the scarce factor of production in the United States, and is the largest single cost of the business. For this reason it must be used to the greatest advantage. Efficiency is essential, and becomes increasingly so with the passage of time and the improvement in technology. Efficiency is a measure of the use of time. To attain high efficiency time must be planned so that the right thing is done at the right time. Farmers who read this are not learning anything new, for they know what must be done. But perhaps they do not know that "time consciousness" can be taught.

One of the functions of the agricultural colleges is to aid the student in learning how to analyze a problem and to solve it methodically. Success in this function of the colleges is fully as important as their contributions resulting from experiments in applied sciences. For if they can equip the student to recognize problems and to work them through they will have produced successful farmers, and successful men. They will have given the student tools. Without them he is lost. But with them he can build a still greater agriculture, and a greater America.

On The Hill

Memories Linger

Spring Day is over; and all of us have memories of one grand hectic weeked.

We will be able to tell our children about the great military revue and the carnival. Concessions of all sorts adorned the field. I couldn't resist the temptation to stop at the **Cornell Countryman** booth and pound those nails in. I finally won a corncob pipe after several tries (incidentally, I also received a black and blue thumb; I think the nails were crooked).

Everywhere I turned, sound of "Step right up and have a nice sizzling hamburger or hot dog," "Ice cream—this way please" and "How about some candy to give to your best girl."

The Skunk Hollow Carnival will always remain the big weekend for the class of '44.

Les Brown's orchestra did a bang up job on the Spring Day formal where all danced around the Maypole. Doris Day, the vocalist, added sparkle to the evening. President and Mrs. Edmund Day, Col. and Mrs. Edwin Van Duesen, Capt. and Mrs. Burton Chippendale, Major and Mrs. Jewett and Mrs. Phillip Olin and Lt. Commander C. B. Reemelin were the receiving line.

Grange Activities

The Grange initiated the following members with the first and second degree status:

Jean Carnell
Sidney Hart
Frank Reynolds

They will receive the third and fourth degree status in June.

To Collect Milkweed Pods

Ralph Y. DeWolfe, state chairman of the U.S.D.A. War Board heads a program to collect 1,500,000 pounds of milkweed floss this year. Most of the gathering of the floss will be done by schoolchildren in July, August, and September. The milkweed floss will serve as a substitute for kapok used in the manufacture of life jackets and aviator's suits for our armed services. The War Hemp Industry will provide a worker to help with the program and to furnish mesh bags for the pods.



Betsy Kandiko '44

When a sunny day rolls around, the Cornell Countryman editor cannot be found in the office. She is out horseback riding. When she dashes into the office, mud on her plaid shirt, the freckles scraped off her nose, the hardened staff nods casually, "Fall off again?" Some day she will quit racing with good riders.

Betsy, a senior in the Home Ec school, comes from Ancram, N. Y. Although she worked off campus her freshman year, she not only took part in campus activities, but also received the highest grades in her class that year. She became a member of the Debate Club and of Kermis, the upper campus dramatic club. In her sophomore year she was appointed to the Off-Campus Straight Committee, and became a compet for the Cornell Dramatic Club. She also made the Countryman board that year. She entered the Home Ec Public Speaking Stage

both her freshman and sophomore years. During her junior year, she became former students notes editor of the Countryman, and is now editor-in-chief.

For a month this term she worked as an associate editor of the Cornell Alumni News, editing the alumni notes.

While at Cornell, she held these scholarships: the New York State Bankers' Association Scholarship, the Robert M. Adams 4-H Memorial, the State Cash, and the Martha Van Rensselaer Alumnae.

Her favorite activities are dancing, horseback riding, swimming, and listening to the hit parade on Saturday night before a date with the Navy. Concerts at Bailey Hall also rate.

She is a member of Pi Delta Gamma, women's honorary journalistic society, and of Omicron Nu, senior honorary society in home economics. Her major has been journalism.

As yet Betsy is undecided as to what she is going to do when she finishes college, but at this point is considering joining the Marines, being an air stewardess, spending the summer on a dude ranch, and settling down to a real job in journalism.

Art Shows

"An appreciation of art can be increased by repeated visits to art shows," says Virginia True, an assistant Professor at the New York State College of Home Economics. "Art makes one feel and live more intensely, and exhibits open the doorway to art," she explained. The appreciation of works of art involves both the artist and the layman. Since art is visual it must be seen; since it is mental, it must be understood; as it is emotional, it must be felt.

A trained person, versed in technical knowledge, has a far greater chance to appreciate art than does the untrained person.

"Art feeds on life, and since life changes, art cannot be static. What interests the artist will sooner or later interests the artist will sooner or later why annual exhibits are useful, they show new trends from year to year.

Recent exhibits in the Martha Van Rensselaer Art Gallery have included a group of paintings sent to this country by the Brazilian government.

Former Student Notes

'15

Elwood L. Chase was appointed director of the transportation division of the War Food Administration in the US Department of Agriculture on April 15. After graduation from the University, he did farm management and extension work in New Jersey, and for four years was agricultural agent in Ulster county. For the past twenty years he has been in the feed and grain business with the cooperative GLF mills. As chairman of the Lower Lakes grain committee, Chase has worked with the War Food Administration in solving problems of shipping and handling grain on the Great Lakes.

'16

Paul R. Young has just completed the manuscript for his second junior text on gardening called Garden Graphs, Book Two. The first book, Elementary Garden Graphs, was published in 1942. Young is garden editor of the Cleveland News and school garden supervisor on the city's Board of Education.

'20

Ina S. Lindman, author of a new cook book for the U. S. Navy, was recently featured in the New Yorker's "Talk of the Town." She is working for the United Fruit Company and to date has worked out over 600 new recipes for bananas. Her chief ambition is to do a specialized cook book for use in submarine and aircraft galleys.

'22

W. King White was featured in a recent issue of the Cleveland Plain Dealer. A descendent of the manufacturers of the White Sewing machine and the White Steamer automobile, he has built the Cleveland Tractor Company to its present importance. He was behind the "Cle-trac", first with Wilkins at the North Pole, first with Byrd at the South Pole, and now its "cousin" the bulldozer, found on every battlefield today.

'23

Dorothy DeLany is the assistant 4-H Club leader for New York State, with headquarters in Roberts Hall at the University.

'25

Lieutenant Donald T. Ries is stationed at Greensboro, North Carolina, as assistant medical inspector in the USAAF Training Command Center.

John E. Coykendall has gone west to Tuscon, Arizona, where he is now employed by Consolidated Aircraft Corporation.

'26

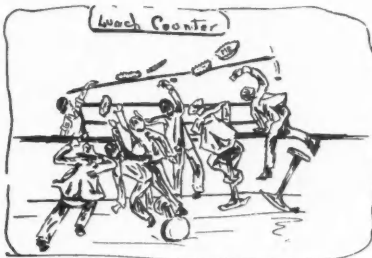
Elton Hanks is back in Ithaca as assistant farm land supervisor. He was formerly agricultural agent for Rensselaer County.

Calvin Russell II is working in the farm loan department of the Metropolitan Life Insurance Company, Rochester, Minn.

'27

Ensign Stewart C. Smith is now on active sea duty with the USCGR. He received his commission at the US Coast Guard Academy after four months of preliminary training.

Richard Eglinton has accepted a position as head of sanitation in the Connecticut State Department of Health, Hartford. Before that he was city bacteriologist in Ithaca.



'31

Giff Hoag is doing a great deal of traveling these days—on business, of course. He is working in the information and extension division of the Farm Credit Administration, Kansas City, Missouri.

'34

Ruth E. Broderick is a dietitian at the Colon Hospital, Cristobal, Canal Zone.

Pauline S. Keese is overseas as a civil employee of the US Army.

Captain John S. Andrews had a real military wedding last March when he was married to Lieutenant Aileen Paquette, Army Nurse Corps, at Camp Meade, Maryland. Before being called into active service, Andrews was an assistant in the Research Division of the US Department of Agriculture.

Warren C. Huff has been appointed Northeastern States' representative of the educational and research bureau of By-product Ammonia. He was formerly extension soil conservationist at the College of Agriculture.

'35

Helen M. Sands is assistant professor in home economics and Director of Nursery schools at Austin, Texas.

Paula L. Bethke is a dietitian at the St. Johns River Ship Building Company, Jacksonville, Florida. Before accepting her new position, she was cafeteria manager of the Kankakee Ordinance Works, Illinois.

Mary Robinson left her job as assistant in charge of housekeeping and food service at Pembroke College to take over duties as cafeteria manager for the Todd Union at the University of Rochester.

Leon F. Graves is in the meteorology department at Massachusetts Institute of Technology doing research assistant teaching in the Army-Navy program there. On campus he met Ross L. Heald '46 who is an aviation cadet at the Institute.

'38

Since last September Second Lieutenant Leonard C. Grubel, AAF, has been teaching meteorology to basic pilots at Greenville, Mass.

James J. Miller is teaching vocational agriculture at Deposit Central School.

'39

Sergeant Alfred C. Kuchler is in Egypt as an Army meteorologist. He is a member of the staff of the Sky-master, a weekly newspaper published by the men there.

First Lieutenant Lynn W. Cocker, USAAF, has been awarded the Air Medal and Bronze Oak Leaf Cluster for outstanding achievement in missions over enemy territory. He is in England piloting Mustangs.

Lieutenant Raymond A. Lull, Army Air Corps, was killed in action in Europe last December. His parents received the Purple Heart, awarded posthumously, and a personal message from Commanding General H. H. Arnold in which he praised Lull's high courage and ability.

Sally Steinman, with the American Red Cross in North Africa, starred in the play "How Green Was My Corn", presented to the soldiers in Oran. The show was written and produced by a group of Red Cross girls and service men. Costumes were of the Gay Nineties variety, made from old curtains. The play made such a hit in Oran that the troupe took it to Algiers and gave four more uproarious performances.

Former Student Notes

'40

Corporal Herman Grubin, Jr., likes the field life he lives in New Guinea. All it needs to be perfect is a little wine and lots of women.

Helen L. Crum is in England with the American Red Cross doing hospital recreational work.

Sergeant Laurence C. Gardner is now stationed at Mason General Hospital, Brentwood. Before entering the service he was associated with the Farm Security Administration in Wellsville.

Betty Jane Banes, feature editor of the *Countryman* in 1940, is writing for the *Warwick Valley Dispatch*, a country weekly edited by her aunt, Florence Ketchum. This job is only temporary, for she plans to settle down to dairy farming when she marries Frederick E. Wright of Warwick. In Betty's words, "I never thought my ag training would come in so handy so soon."

Winston Klotzback has been promoted to staff sergeant in the Army.

George Allen recently resigned his position as district agricultural engineer for the State War Council to work on farm machinery with G.L.F.

'41

"Home was never like this," says Lieutenant Burr D. Dutcher, Army Signal Corps. He has been in the war theater of New Guinea a long time now, but he still can't get used to the jungles.

Ronald E. Bowman is in Whitesville managing the GLF farm machinery repair center there.

William J. Packer has been in Australia the past few months as a navigator. He writes that he doesn't mind the job he is doing, but he missed Ithaca's winter weather. We hope that next year he will be making snow balls again with the rest of us!

'42

Lieutenant Leo Hamalian is stationed in England, not far from the River Avon. He has traveled a great deal and so far has been to Wales, East Anglia, Yorkshire, Derbyshire, Staffordshire, Hants, Dorset, and Wilts. He also visited Windsor, Carfe, and Cardiff castles but found them uncomfortable-looking places in which to live. Leo is doing his bit to cement Anglo-American relationships by passing out chewing "goom" (gum to us) to the children. It is quite popular in England and since Leo has a lot of it, he is, too!

Solomon Cook is teaching agriculture at Lisbon and is leader of two 4-H Clubs in that area of St. Lawrence county.



Louise Mullen '43

Louise Mullen is active 4-H Club agent in Middlebury, Vermont. Here is what the former business manager of the *Countryman* wrote in a recent letter to the staff: "I certainly have one swell bunch of 4-H boys and girls, and I am proud of them. Two of my members attended the national 4-H Club Congress in Chicago and one of them was a national winner." As president of the 4-H council, Louise attended Capitol Day March 6 in Albany where she presided over a banquet and presented 25 pursuit ships to the armed forces on behalf of the \$2,000,000 worth of war stamps and bonds sold by 63,000 4-H members. She also made Governor Dewey New York State's first honorary 4-H member.

Amelia D. Bielaski is Home Demonstration agent for Chenango County, Home Bureau office, Norwich, New York.

More news about "who's who" in the field of home ec teachers. Mary Christian is in Walden, New York, Shirley J. Busacker in Andes, Jean Marie Hammersmith (Mrs. G. B. Wright) in Waterloo, and Gracia R. Byrne in Portville.

Lois T. Zimmerman is employed in the promotion and sales division of Alexander Smith and Sons, makers of rugs and carpets, Yonkers, New York.

'43

Since November 1, Helen McCune has been assistant home demonstration agent in Jamestown. She is concentrating on the nutrition program there.

Elizabeth M. Brockway has started training at the Yale school of nursing, New Haven, Conn.

Harriet E. Fonda is an assistant at the Rochester Children's Nursery.

Evelyn V. Corwith is assisting in the testing kitchen at Standard Brands, Inc., New York City.

Jane A. Bartholomae is a dietitian at the Franklin Baker Division of General Foods, Hoboken, New Jersey.

Margaret C. Morse (Mrs. Walter Thalman) took a government-sponsored course in Aircraft drafting and then was employed for 6 weeks as an aircraft draftsman at Consolidated Vultee Aircraft Corp. where her husband also works. The couple are living in San Diego, California.

Margaret R. Dilts is doing executive work for the Girl Scouts in Manhattan, New York.

Dorothy M. Cothran, "the girl with the golden voice," is back on the Hill doing clerical work in the office of Mr. Williams, assistant to the University's Dean of Engineering.

Mrs. Frances E. Carroll, the former Jean McConnell, is a chemist at Lever Brothers. At present Jean is testing soaps.

Betty O. Bowman is working as a dietitian for the Manhattan Eye Ear and Throat Hospital in New York City.

Before her marriage in September to Robert Murphy '43, Dorothy Lou Brown was assistant teacher at the Rochester Children's Nursery.

Ethel Baer resigned her job as assistant cafeteria manager for IBM to join her husband, John W. Poley, Jr., now in the armed service.

Since last September Dorothy B. Kay has been a hematologist at the Strong Memorial Hospital in Rochester.

Frances Anderson is a student dietitian at Johns Hopkins Hospital, Baltimore.

'44

While awaiting to be called into the WAVES as an officer candidate, Lorraine A. Bode is working in the Albany Home Bureau office.

Management of the
Student Laundry Agency

extends their most hearty congratulations to the graduating class of 1944.

Wm. Schmidt '36—Grad. Mgr.

Harrie Washburn '45—Asst. Mgr.

John Bishop '45—Secy. & Treas.

409 College Ave.

Dial 2406

CONGRATULATIONS

and

BEST WISHES

to the

CLASS of JUNE '44

Corner Book Store

Established 1868

109 N. Tioga St.

Phone 9326

Earle W. DeMotte, Pres.

NEW CORNELL GIFTS
for the JUNE GRADUATES

Four New Cornell Mascots

JIGGS, THE ENGLISH BULLDOG
TERRY, THE WIREHAIR TERRIER
GOBBY, THE GOAT
JACKY, THE DONKEY

New Cornell Jewelry

CORNELL DANGLE BRACELETS
PEARL LOCKETS & BRACELETS
PEARL PENDANT & FOB SETS

Merton Crew Hats in Cornell Colors
Sport Shirts with Cornell Insignia
and many other items

THE CORNELL CO-OP

Barnes Hall

Ithaca, N. Y.

The Hill Drug Store

Frank T. Thorpe and Harry P. Ryerson
328 College Ave. Ithaca, N. Y.

This store has served the Cornell Students for over 30 years under the ownership of the late C. W. Daniels, and under the new management will continue to uphold this policy.

Drugs — Cosmetics — Soda Fountain

**Prescriptions promptly and
carefully compounded.**

"Every Community should have its own Canning Center!"

Public-spirited citizens of Gilmer, Texas, believe that community canning is the ideal solution for preserving the products of Victory Gardens—to keep a fighting America strong and healthy.

Last summer, the Upshur Rural Electric Cooperative led the way by contributing a large tool shed to house the new Canning Center. Gilmer Kiwanis raised \$1200. Carpenters, plumbers,

co-op linemen, lumber yards, and hardware dealers donated labor and material.

And with complete local support, the Gilmer Community Canning Center was well on its way!

Now listen to what Mrs. P. B. Lindsey, Supervisor and local co-op homemaker, has to say about the new Center that has done so much for Gilmer, Texas...



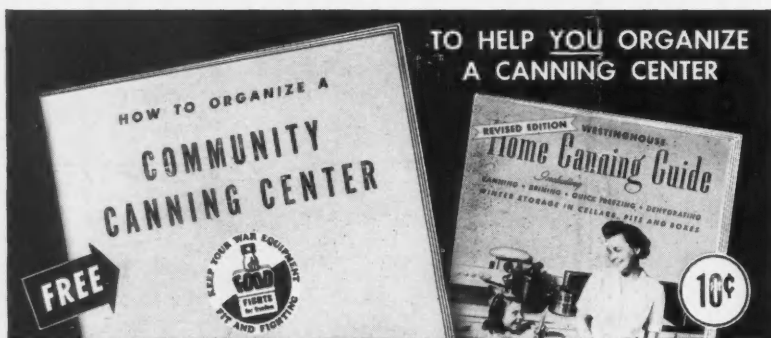
"EVERY FAMILY IN TOWN is eligible to use our Canning Center," says Mrs. Lindsey. "Housewives bring their raw products, cans or jars, seasoning, and dish towels. We show them how to prepare the food. It's really lots of fun—like an old-fashioned sewing bee, brought up to date."



"NEXT, THE FOOD IS STEAMED in thermostatically controlled Westinghouse electric roasters, before sealing the jars or cans. An even temperature is very important during this process. We also use electric hot plates for sterilizing the containers in which the food is packed."



"THIS BIG PRESSURE COOKER handles 200 cans at a time. We pressure-cook non-acid vegetables as well as meats—to prevent spoilage and destroy poisonous *botulinus*. Our daily output at the Center is 600 to 800 cans, though we have turned out as many as 1200 cans in a single day."



SEND FOR THIS USEFUL LITERATURE! FREE BULLETIN—"How to ORGANIZE A COMMUNITY CANNING CENTER"—tells how to get started, lists equipment needed, shows arrangement of typical Canning Center, etc. Also "HOME CANNING GUIDE," packed with information on canning, quick freezing, dehydrating, brining, and winter storage of food. This helpful 48-page book costs only 10c.

Westinghouse thermostatically controlled electric ranges and roasters are ideal for sterilizing containers and for blanching and preparing foods for preservation. *Westinghouse is the name that means everything in electricity.*

Westinghouse

Plants in 25 Cities Offices Everywhere

WESTINGHOUSE PRESENTS John Charles Thomas, Sunday, 2:30 p.m., E.W.T., NBC
"Top of the Evening," Monday, Wednesday, Friday, 10:15 p.m., E.W.T., Blue Network



"DURING A 38-DAY SEASON last year, 212 local families canned 14,261 containers of fruits and vegetables at the Center. These were worth 146,710 ration points and valued at nearly \$2500. *If every community had its own Canning Center, I'm certain the women of America would do even more in conserving food for Victory!*"

Westinghouse Electric & Mfg. Co. (Dept. AC-64)
Electric Appliance Division,
Mansfield, Ohio

Please send Westinghouse literature checked below: CHECK HERE

"How to Organize a Community Canning Center" (Free) ☐
"Home Canning Guide" (Enclosed find 10c) ☐

NAME

ADDRESS

28067-12

